Tuna Noodle Casserole

8 ounces medium shells pasta

 1 tablespoon salted butter

 1 celery rib, diced

 1/2 cup yellow onion, chopped

 2 cloves garlic, minced

 8 ounces baby bella mushrooms, sliced

 1 cup frozen peas

 2 (5-ounce) cans tuna, drained

 1 cup grated sharp cheddar cheese

Sauce

 3 tablespoons salted butter

 1/4 cup all-purpose flour

 1 1/2 cups chicken broth

 1 cup whole milk

 1/2 teaspoon salt

 1/2 teaspoon freshly ground black pepper

 1 tablespoon fresh lemon juice

 2 tablespoons fresh Italian flat-leaf parsley, chopped

 1/2 cup freshly grated parmesan cheese

 3/4 cup sour cream

Topping

 1/2 cup crushed Ritz crackers

 2 tablespoons salted butter, melted

 1/2 cup freshly grated parmesan cheese

Cook pasta according to package directions.

Saute celery and onions 3 minutes in 1 T. butter.

Add garlic and mushrooms and cook 3 minutes longer.

Melt 3 T. butter in saucepan.  Whisk in flour and cook 1 minute.

Slowly whisk in chicken broth and milk.  Cook until thickened and bubbly.

Add salt, pepper, parsley, lemon juice and parmesan.

Remove from heat and stir in sour cream.

Combine pasta, sautéed vegetables, tuna, cheese, peas and sauce in bowl.

Transfer to a greased 9x13" baking dish.

Combine crackers and melted butter.

Sprinkle over casserole.

Sprinkle parmesan cheese over top.

Cover and freeze OR bake 24-30 minutes at 350.

If frozen, thaw overnight and  bake 35-40 minutes.